



DIGA? RED

2009



ORIGIN

Type Red Wine

Classification Bairrada DOC

Harvest 2009 | **Coupage** L06/14

Production volume 3000l

Soil Clay-Limestone



GRAPES VARIETIES

100% Petit Verdot



ANALYTICAL CONTROL

Álcohol 13.5% vol.

Sugar 2 gr / dm³

Total Ac 5.2g / dm³

pH 3.40



PROCESS

Winemaking Total destemming, fermentation in small vats using manual tread.

Malo- lactic followed by rest in new barrels of French oak for up 48 months

Bottling 2.505 bottles 75cl and 685 bottles 1.5l

Enologist Raquel Carvalho/Carlos Campolargo

EAN: 5600392561483



CHARACTERISTICS

Color: Intense red

Bouquet: Nicely done, this beautifully constructed Petit Verdot has fine fruit

Taste: excellent concentration and a serious backbone supporting the mid-palate

Final Note: the combination of depth and structure makes this rather impressive overall.



GASTRONOMY

Good companion for red meat dishes, sausages or cooked grain

Service Temperature 15 – 18oC



AWARDS

92p In Wine Advocate – Rating of Mark Squires



PRESERVATION

Storage or preservation conditions are very important if one wants to preserve the wine characteristics and guarantee a steady evolution over time. The storage place should be ventilated to prevent proliferation of fungi and guarantee suitable room temperature. Bottles should be kept in a horizontal position safe from oscillations, vibrations or unpleasant odours. The wine must furthermore be stored away from light and in a high relative humidity environment.

Manuel dos Santos Campolargo Herdeiros

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